

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
27 May 2004 (27.05.2004)

PCT

(10) International Publication Number
WO 2004/043153 A1

(51) International Patent Classification⁷: **A21D 2/24**,
2/26, A23L 1/227, 1/23

(21) International Application Number:
PCT/BE2003/000197

(22) International Filing Date:
14 November 2003 (14.11.2003)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
60/426,289 14 November 2002 (14.11.2002) US

(71) Applicant (for all designated States except US): PU-
RATOS NAAMLOZE VENNOOTSCHAP [BE/BE];
Industrialaan 25, B-1702 GROOT-BIJGAARDEN (BE).

(72) Inventor; and

(75) Inventor/Applicant (for US only): CAPELLE, Stefan
[BE/BE]; Industrialaan 25, B-1702 GROOT-BIJGAAR-
DEN (BE).

(74) Agents: VAN MALDEREN, Joëlle et al.; Office Van
Malderen, Place Reine Fabiola 6/1, B-1083 BRUSSELS
(BE).

(81) Designated States (*national*): AE, AG, AL, AM, AT, AU,
AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR,
CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD,
GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR,
KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN,
MW, MX, MZ, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU,
SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA,
UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

(84) Designated States (*regional*): ARIPO patent (BW, GH,
GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW),
Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM),
European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE,
ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE,
SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA,
GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

- with international search report
- before the expiration of the time limit for amending the
claims and to be republished in the event of receipt of
amendments

For two-letter codes and other abbreviations, refer to the "Guid-
ance Notes on Codes and Abbreviations" appearing at the begin-
ning of each regular issue of the PCT Gazette.

(54) Title: FORMULATION FOR ENHANCING THE FLAVOUR METABOLISM OF YEAST AND BACTERIA IN SPONGE
DOUGH BREW AND SOURDOUGH FERMENTATION SYSTEMS

(57) Abstract: The present invention relates to ingredient formulations that comprise a blend of amino acids comprising at least one of the amino acids Leucine, Valine, Iso-leucine and/or Phenylalanine, an preferably at least two or three thereof to enhance flavor metabolism of yeast and/or bacteria in long fermentation systems and to their use in for instance winery or brew systems, pre-dough systems (such as sponge and dough) or sourdough systems (fresh or dried) and/or in raw materials used in bakery such as flour, malt extract, wheat germs or other germs, a fermentable carbon source, bran, malt, The role of these ingredient formulations is to improve rheological properties and/or to enhance the flavor profile. The amino acid blend of the invention can be used to intensify and/or to diversify flavors in a fermentation system. Possibly other flavor enhancers and/or yeast can be added. To produce different kinds of flavor profiles by the yeast, the free amino acids of the invention can be supplemented to a protein hydrolysate.



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